



Happy Hour

DRINKS

PERMISSION OLD FASHIONED	8
Makers 46, Turbinado, Angostura, Orange Bitters	
MARGARITA	10
Patrón Silver, Cointreau, Fresh Lime	
CARAJILLO	10
Licor 43, Espresso, Shaken Hard	
BUBBLES	8
Daily Selection of Cava	
DOMAINE DE POULVAREL ROSÉ	8 28
2021, France	
GOLD RUSH	8
Teeling Irish, Fresh Lemon, Honey Syrup	

RATIONS

FRESH OYSTERS/DOZ	20
Daily Selection of East Coast Oysters	
SHRIMP COCKTAIL	14
With Spicy Cocktail Sauce	

**MONDAY-FRIDAY
4-6PM**

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

COCKTAILS

OLDIES

PERMISSION OLD FASHIONED 13

Makers 46, Turbinado, Angostura

SMOKED OLD FASHIONED 16

Elijah Craig Bourbon, Turbinado, Angostura, Cherrywood Smoke

FLAMING OLD FASHIONED 16

Old Forester 100 Proof, Simple, Old Fashioned Bitters, Overproof Rum

TEQUILA OLD FASHIONED 14

Herradura Reposado, Dos Hombres Mezcal, Turbinado, Mole Bitters

BARREL-AGED OLDIE 16

Fistful of Bourbon, Angostura, Turbinado, White Oak

CLASSICS

PAPER PLANE 15

Fistful of Bourbon, Amaro Nonino, Aperol, Fresh Lemon

SAZERAC 13

Rittenhouse Rye, Cognac, Peychaud's, Bitters, Absinthe

DAIQUIRI 12

Flor De Cana Rum, Fresh Lime, Simple

PENICILLIN 14

Monkey Shoulder Blended Scotch, Fresh Lemon, Honey-Ginger Syrup, Peated Scotch

CORPSE REVIVER Nº2 15

Citadelle Gin, Cointreau, Lillet Blanc, Fresh Lemon, Absinthe

MOSCOW MULE 12

Haku Vodka, Fresh Lime, Simple, Ginger Beer

APEROL SPRITZ 13

Aperol, Cava, Sparkling Water

CARAJILLO 13

Licor 43, Espresso, Shaken Hard

HOUSE

EASTSIDE 14

Hendricks Gin, Fresh Lime, Cucumber, Mint, Simple

THE LAST OAXACAN 15

Dos Hombres Mezcal, Chartreuse, Fresh Lime, Maraschino

ESPRESSO MARTINI 17

Reyka Vodka, Espresso, Mr. Black, Bailey's

PERMISSION GIN & TONIC 13

Botanist, St. Germain, Indian Tonic, Mint, Orange & Lemon Peel

HITS DIFFERENT 13

Grey Goose, St. Germain, Fresh Lemon, Simple, Strawberry

VITAMIN SEA 14

Citadelle Gin, Grapefruit, Fresh Lemon, Honey, Rosemary

GUAPO 15

Dos Hombres Mezcal, Fresh Lime, Aperol, Chili Salt

BARREL-AGED NEGRONI 16

Botanist, Campari, Cocchi Torino

HOLIDAY

Coming
Soon

NOSH

RATIONS

FRESH OYSTERS/DOZ	27	SHRIMP COCKTAIL	17
With Horseradish, Cocktail Sauce & Mignonette		With Spicy Cocktail Sauce	
YELLOWFIN TARTARE	20	MARINATED OLIVES	12
With Avocado, Red Onion, Thai Chili & Ponzu Mustard		Kalamata, Castelvetrano, Queen Olives & Feta in Olive Oil with Herbs & Toast	
MARCONA ALMONDS	6	CRAB CEVICHE	22
Lightly Fried & Salted Spanish Almonds		Jumbo Lump Crab, Vine Tomato, Shallot, Fresh Lime, Cilantro, Waffle Chips	

CHARCUTERIE

YOU'VE ALREADY PICKED YOUR POISON - NOW, GET READY TO GRAZE.
START WITH YOUR BOARD SIZE, THEN BUILD YOUR PERFECT SPREAD OF MEATS AND CHEESE.

SINGLE SHOT BOARD	24	TRIPLE SHOT BOARD	60
One Meat, One Cheese & Accoutrement		Three Meats, Three Cheeses & Accoutrement	
DOUBLE SHOT BOARD	40	FUCK ME UP! BOARD	95
Two Meats, Two Cheeses & Accoutrement		A Big Board With Everything We Got Back There, Plus Four Shots Of Four Roses Small Batch	

TRY ONE. TRY 'EM ALL.
THERE'S NO WRONG WAY TO CHARCUTERIE.

GENOA DRY
Garlic, Salt, Red Wine, Mild Fermented Flavor

PROSCIUTTO
Tender, Italian Dry-Cured Ham

CHORIZO
Slightly Smokey, Paprika Spice

HOT-SMOKED SALMON
Bold Peppercorn Seasoning

BRESAOLA
Thin Sliced, Tender Cured Beef

SPICY CALABRESE
Thin Sliced, Hints of Garlic and Pepper

SOPPRESATA GRANDE
Pork - Mediterranean Herbs - Naturally Aged

VERMONT CHEDDAR
Bold Flavor with Smooth Finish

TRIPLE CRÈME BRIE
Soft, Creamy & Buttery

MANCHEGO
Firm, Semi Sharp

BURRATA
Fresh Mozzarella, Soft Center, White Truffle Oil

GOAT
Grassy, Lean & Natural

BARELY BUZZED
Cow's Milk - Turkish Espresso & Lavender Rubbed - Bitter & Earth

CACIOTTA TARTUFO
Cow's Milk - Italian Black Truffles - Mild & Savory

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WINE & CHAMPAGNE

WHITE

	GLS BTL
THE CROSSINGS	12 40
2019 Sauvignon Blanc, New Zealand	
CHATEAU DE L'AUBIER	12 40
2021, Bordeaux Blanc, France	
ELOUAN ROSÉ	14 42
Oregon	

RED

	GLS BTL
ELOUAN	14 48
Pinot Noir, Oregon	
BELLE GLOS "CLARK AND TELEPHONE"	18 66
Pinot Noir, Sonoma	
DAOU	14 52
2019 Cabernet, Paso Robles	
QUILT	18 66
2017 Cabernet Sauvignon, Napa	
PALERMO	128
2019 Cabernet Sauvignon	
ALLENDE	16 64
2015 Rioja, Spain	
CADET DE PONTY	14 52
2019 Bordeaux, France	
PESSIMIST BY DAOU	64
2019 Red Blend, Paso Robles, California	

SPARKLING

CHAMPAGNE TELMONT	24 100	DOM PERIGNON	410
Brut Reserve, France		2009 Brut, France	
NICOLAS FEUILLATTE BRUT	20 75	DOMAINE MATIGNON SAUMUR	64
Reserve Exclusive, France		Cava Brut, Spain	
MOET CHANDON IMPERIAL	64	PALMES D'OR 2008	300
Brut Reserve, France		Brut, France	
VEUVE CLIQUOT	120	BRIDAY ROSÉ	16 60
Brut, France		Crement, Bourgogne, France	

BEER

STELLA ARTOIS	BTL 6	GUINNESS	BTL 8
5.0% Lager, Belgium		Dublin, Ireland	
DOS EQUIS	5	HOEGAARDEN	6
4.2% Lager, Mexico		4.9% Witbier, Belgium	
LOVE STREET	6	ROCKET FUEL	8
4.9% Blonde, Houston		5.0% Vietnamese Coffee Porter, Houston	
MICHELOB ULTRA	5	HOPADILLO	6
4.2% Light, Missouri		6.6% IPA, Houston	
YEUNGLING	7		
4.5% Lager			

CIGARS

ROMEO Y JULIETA RESERVA MADURO	28	AVO CLASSICO NO.2	32
Nicaragua, Robusto, Medium		Dominican Republic, Mild-Medium	
PADRON SERIES 5000	32	PERDOMO RESERVE	32
Nicaragua, Medium-Full		Nicaragua, Mild-Medium	
LEAF, BY OSCAR	30		
Dominican Republic, Mild-Medium			

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WHISKEY &
SERVICE CO.

HOU  TEX